USER'S MANUAL

CONVECTION OVEN

VERSION M

EN

Technical service

90023980rev00

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VERSION

M Standard electromechanical devices with manual controls, humidifier, lighting and double-glazed door.

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.

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ALI S.p.a. - 01.09.2004

1 • GENERAL REMINDERS

Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorized service centre.

1.1 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!

1.2 • This appliance must only be used **as specified in the design,** i.e. cooking foods. Any other type of use is improper and therefore dangerous.

1.3 • Only suitably trained kitchen personnel should be allowed to use the appliance.

1.4 • The oven must not be left unattended during operation.

1.5 • There are surfaces of the oven that become hot during operation. Take care!

1.6 • Ask the installer for information on correct operation and use of the water softener; incorrect or incomplete regeneration of the resins will result in inadequately treated water, which could damage the oven.

1.7 • Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate.

1.8 • In the event of technical assistance being required, **the trouble must be described in as much detail as possible**, so that a service technician will be able straight away to understand the nature of the problem.

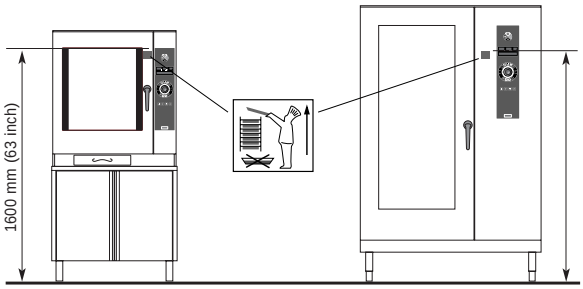
	TYP. VE 106 "X"	2000
	NR xxxxxxxxxx	
3N AC	400 V	50 Hz
	8 kW	kPa 150 - 500
IPX 5	CE - 98	

LX TYP. VG 110 "P"	TYP.	
2000	NR xxxxxxxxxx	
AC 230 V	50 Hz	1.00 kW
		kPa 50 - 500
	∑ Qn 20 kW	
A1 ☐	B11 ☒	B21 ☐
IT	Cat. II 2H3+ II 1a2H	P mbar 20; 28-30/37 8; 20
IPX 5	CE 0085	

1.9 • **The room**, in which the oven is to operate, **must be well ventilated!**

1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**

1.11 • Safety sticker
• Maximum height for inserting containers with liquids.



2 • POINTS TO REMEMBER

2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see *"Daily Cleaning"*).

2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.

2.3 • **Do not use high pressure water jets when cleaning the oven!**

2.4 • For daily cleaning, **use non-corrosive products** (alkali based) suitable for the purpose. Abrasive materials and products should not be used as they will damage the surfaces.

2.5 • Always switch off the appliance when work is finished, and shut off all energy supplies (electricity, water, and gas if connected).

2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off immediately and thoroughly.

2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.

2.8 • To ensure safe operation of the oven **do not obstruct the vents or any other opening in the casing!**

2.9 • **To ensure long term efficiency and reliability of the oven, major servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!
The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

3 • DESCRIPTION OF KEYS

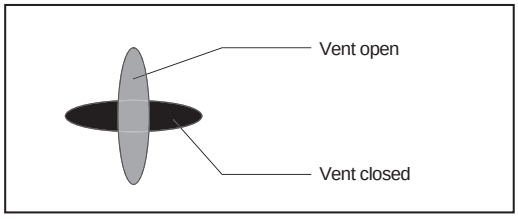
FOREWORD

This page describes the immediate response keys (which, at any moment, activate the additional services available, provided that the oven is working).

3.1 • IMMEDIATE RESPONSE FUNCTIONS

Open oven vent valve.

Turning valve **39** opens or closes the vent. This function is useful for products that release a lot of moisture when cooking. It is recommended not to use this function when cooking with moisture.



Oven light key.

Pressing key **29** switches on the oven light, permitting the operator to check the progress of the cooking.

Humidification key.

Pressing key **25** sprays water into the oven, increasing the humidity. The water keeps on flowing as long as the key is pressed. This is useful for foods that require added humidity when cooking.

4 • STARTING COOKING

OPERATIONS

4.1 • SELECT

Turn knob **41** for setting the cooking mode to select the permanent operation mode **51** or time mode **50**.

4.2 • SET

Use knob **18** to set the cooking temperature.

4.3 • SET - START

Set the cooking time with knob **21**, if you have selected cooking mode **50.**

At this point the oven begins cooking.

4.4 • END OF COOKING

If infinite time has been selected, switch off the oven manually with knob **41** for setting the cooking mode.

If a cooking time has been entered, a beep will be generated when the time expires to indicate that cooking has terminated and the oven has switched itself off. To interrupt the signal, simply open the oven door.

Remove the food from the oven, following the directions given under paragraph 2.7 of the "*Points to remember*" heading.

GAS MODELS ONLY

When key **40** lights up, this means that the burners are inhibited. Press the key to reset ignition.

5 • OVEN OPERATION

OPERATIONS

5.1 • MAIN SWITCH AND KNOB ALLOWING SELECTION OF COOKING MODE AND COOLING WITH OVEN DOOR OPEN

To switch on the oven turn the knob **41** onto the required cooking mode:

50 time operation

51 permanent operation

The indicator light next to knob **41** comes on to show the oven is powered.

To cool the oven quickly, open the door and turn the knob onto symbol **45**. This activates the fan, which rapidly lowers the temperature in the oven. This function can be used when the next product to be cooked requires a much lower oven temperature.

5.2 • TEMPERATURE SETTING KNOB

Use knob **18** to set the preheat temperature with the oven empty, or the required cooking temperature.

When the set temperature is reached in the oven, the indicator light located near the knob will go out.

The light indicates the operation of the thermostat control:

if the indicator is alight, the heating elements (electric oven) or burners (gas oven) are in operation;

if the indicator is not alight, the heating elements or burners are OFF.

5.3 • COOKING TIME SETTING KNOB

Use knob **21** to set the required cooking time. When cooking is not controlled by time, position the knob on infinite.

The oven will not come into operation until this final setting has been made.

If a set cooking time has been selected the oven will switch itself off when the time elapses and emit a beep; this can be interrupted either by opening the door or by switching off the oven. Whereas, if infinite time has been selected, the oven must be switched off manually, by returning the knob to the zero position.

When the indicator is alight, the oven is in operation.

GAS MODELS ONLY

When key **40** lights up, this means that the burners are inhibited. Press the key to reset ignition.

6 • PRACTICAL ADVICE

6.1 • PREHEATING THE OVEN

The step of preheating the oven is extremely important and useful in ensuring successful cooking results.

As a general rule, always preheat the oven when empty, setting the temperature approx. 20% higher than that to be utilized subsequently in cooking.

6.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For uniform cooking, it is preferable to distribute the load over several shallow containers rather than fill up a single deep container.

Keep to the weights specified in the following table:

Nr. pans	Maximum load per pan	Maximum oven load
4 x GN 2/3	2.6 kg	10.4 kg
5 x GN 1/1	4 kg	20 kg
7 x GN 1/1	4 kg	28 kg
10 x GN 1/1	4 kg	40 kg
10 x GN 2/1	8 kg	80 kg

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

WARNING
Do not insert pans/containers with liquids deeper than 1.6 m, see 1.11.

6.3 • FROZEN/DEEP-FROZEN PRODUCTS

For these products, it is the quality and nature of the foods that will dictate how the oven is preheated and loaded. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

6.4 • TYPES OF CONTAINER

For optimum results, it is vital to use the right pan for the different kinds of food: aluminium or aluminium plate for confectionery and baked foods, mesh pans for pre-fried potatoes.

6.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

6.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. Minimizing the use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact, bringing the benefits of a more diet-conscious type of cuisine.

7 • DAILY CLEANING

7.1 • THOROUGH CLEANING...

... is a prerequisite for faultless cooking and better yields:

- foods retain their characteristic flavour;
- no burning and smoking of residues and spills from previous dishes during operation;
- energy savings;
- less maintenance work and a longer service life;
- in addition, the simplicity of the procedure means that a thorough clean can be carried out in just a few minutes:
  - 5 minutes approximately to spray clean
  - 10 min. cycle with maximum humidity
  - rinsing
  - drying

7.2 • WARNING

Never use direct or high-pressure jets of water to clean the outside of the oven.

Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as irreparable damage could occur. Similarly, **aggressive detergents**, of non-alkaline formulation containing high percentages of sodium and ammonia, **can soon damage the seals, jeopardizing oven efficiency and operation**.

The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

7.3 • CLEANING THE OVEN...

... at the end of work, proceed as follows:

1 • with the mode selector positioned on cooling with the door open **(45)**, allow the oven to cool to approximately 50 °C. If the oven is cold, preheat the oven up to 50 °C;

2 • remove any cooking spills, using a spatula that will not scratch the steel surface;

3 • spray the inside with a proprietary oven cleaner. Use a non-corrosive alkaline product;

4 • close the door and allow the chemical to act for the time indicated by the manufacturer (generally between 5 and 10 minutes);

5 • switch on the oven with maximum humidity for 4 to 10 minutes. Switch off the appliance completely and open the oven door slowly;

6 • rinse the oven thoroughly with plenty of clean water and wipe the door seals with a sponge. The use of a hand-held shower (optional) is recommended;

7 • switch on again for approximately 5 minutes;

8 • stop and shut off all utilities (electrical power supply, water, and gas if connected).

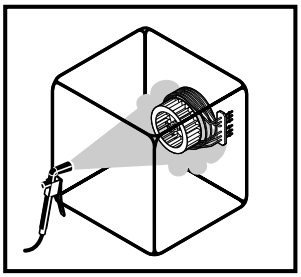
Leave the door slightly ajar when the appliance is not in use.

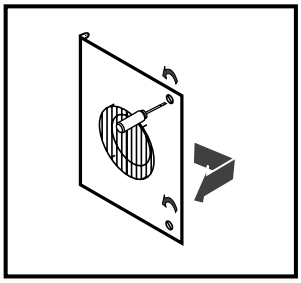
8 • ROUTINE MAINTENANCE

8.1 • PERIODICALLY...

... It is recommended to clean the deflector and pan racks as necessary. For this purpose, proceed as follows:

- stop and shut off all utilities (electricity, water, and gas if connected);
- take out the pan racks;
- using a screwdriver of the right size, unscrew the deflector screws;
- remove the deflector and wash thoroughly under running water or in a dishwasher;
- for best results when washing and rinsing the oven, the use of a hand-held shower (optional) is recommended;
- dry with a clean cloth;
- refit the deflector and secure in place with the two screws.





8.2 • PROLONGED IDLE PERIODS

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.

9 • MAJOR SERVICING

9.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.

9.2 • With this in mind, customers are recommended to sign a service agreement.

10 • WHAT TO DO IF...

This paragraph gives a summary of the faults that can be remedied by the user, or of situations that do not jeopardize safety.

10.1 • ... the power indicator does not light up
when the cooking mode selector is turned. **Check** that the isolating switch between the appliance and the electrical power supply has been turned on, and in the case of gas models, that the gas shutoff valve is open.

10.3 • ... the convection system does not work, the oven does not heat up
after selecting and switching on. **Check** that the door is properly shut.

WARNING FOR GAS MODELS
Gas appliances are fitted with ignition devices incorporating a manual reset function. If the burner fails to light, the temperature in the oven will not rise, and the key **(40)** lights up. Press the key. This simple remedy will reset the ignition. If the fault persists, contact a manufacturer technician or authorized service agent.

If, after carefully carrying out these checks, the appliance still does not function properly, call a manufacturer technician or authorized service agent.

Note: *When contacting manufacturer service technicians, try to explain the fault in as much detail as possible, referring all the information indicated on the identification data plate (see page 3).*

NOTES

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NOTES

DESCRIPTION OF DISPLAY AND KEYS

DISPLAY, KNOBS AND KEYS | **VERSION M** | **DISPLAY, KNOBS AND KEYS**

39 Butterfly valve for cooking cabinet exhaust

41 Main switch and knob for setting cooking time

Permanent operation **51**

50 Time operation

Rapid cooling with open door **45**

18 Knob for setting cavity temperature

21 Cooking timer knob

Manual humidifier key **25**

29 Oven light key

40 For gas models only: burner ignition reset key